



Summer Meals Newsletter

SEPTEMBER 2015

SUMMER 2015 WAS A WIN!
TIME FOR NEXT YEAR'S PLANNING TO BEGIN!

Summertime Q&A



Question:

What can State agencies do to make the most of hosting a Summer Debrief?

Answer:

After meeting, States can keep the conversation around Summer Meals going strong by sending follow-up information

to their sponsors. Sending "Summer 2015 Success Stories" and "Planning Priorities" updates to sponsors throughout the fall is one strategy States can use to encourage year-round planning, and helps States ensure that sponsors unable to attend the debrief stay in the loop about what was discussed. State agencies can share updates from their Summer Debrief via mail (USPS or electronic) or on the web.

Upcoming Food, Research & Action Center (FRAC) Calls

September 3rd, 1:00 PM EST

FRAC: Debriefing Summer and Setting the Scene for Next Year

http://org2.salsalabs.com/o/5118/p/salsa/event/common/public/?event_KEY=78242

October 1st, 1:00 PM EST

FRAC: Engaging Elected Officials

http://org2.salsalabs.com/o/5118/p/salsa/event/common/public/?event_KEY=78243%20

Catch up on USDA's Summer Meals Webinars by following the link below!

<http://www.fns.usda.gov/sfsp/2015-summer-meals-webinars>

Transitioning from the SFSP to the CACFP

In an effort to ensure that all children have access to the healthy foods they need to thrive year-round, FNS has increased flexibilities for existing SFSP sponsors interested in operating the At-Risk Afterschool Meals Component of the Child and Adult Care Food Program (CACFP). State agencies can help by reaching out to their best SFSP sponsors, inviting them to apply to sponsor the CACFP, and emphasizing the following flexibilities:

- **Area Eligibility:** SFSP sites that establish area eligibility using school data may use this eligibility determination for the At-Risk Afterschool Meal Program for five years.
- **Health and Safety Inspections:** If the State or local health and safety inspection standards for At-Risk Afterschool Meals and SFSP feeding sites are the same, State agencies may accept documentation of a current SFSP inspection.
- **Documentation of Tax-Exempt Status:** Private nonprofit organizations operating the SFSP are not required to resubmit documentation of tax exempt status for the CACFP.
- **Non-Discrimination Statement:** SFSP sponsors are not required to resubmit a non-discrimination policy statement to participate in the CACFP.



For more information, please see "Transitioning from the Summer Food Service Program to CACFP Program At-risk Afterschool Meals:" http://www.fns.usda.gov/sites/default/files/CACFP12_SFSP14-2013.pdf

SFSP Integrity Best Practices

In summer 2015, millions of meals were served to children nationwide through Summer Meal Programs. In addition to expanding to rural and underserved areas, States around the country worked to maintain strong Program integrity. Throughout the summer, FNS collected “SFSP Integrity Best Practices” State agencies can follow to continue to ensure good stewardship of Federal dollars in summer 2016.

Training

- A Program administrator or key staff member from each new sponsoring organization attends the State agency training.
- Monitors attend both site and administrative trainings to ensure a comprehensive understanding of Program operations at both levels.
- Site personnel are trained in accurate meal count recordkeeping.
- Monitors provide ongoing training, when necessary.
- Every training includes a review of USDA’s nondiscrimination policy.



Monitoring

- Monitors complete and document required pre-operational visits, site visits, and site reviews in a timely fashion.
- Monitors recommend, complete, and document any corrective actions taken.
- Monitors provide additional training and schedule follow-up visits to challenging sites.

Recordkeeping

- All meal counts are properly documented, including complete first meals served and complete second meals served to children, by type; extra meals; non-reimbursable meals; and meals served to Program and non-Program adults, if any.
- Any discrepancies between site supervisor meal count records and monitor meal count records are accounted for.

Meal Pattern & Service

- All reimbursable meals contain the correct servings all food group components.
- All meals are “unitized,” unless exempted, meaning every component of the meal is served to the child at the same time.,
- The site supervisor is present during the entire meal service.
- Meal deliveries are adjusted, when needed, to prevent excessive leftovers or excessive service of “seconds.”
- Sites using “offer versus serve” meet all OVS requirements.
- All State and local food safety and sanitation standards are met.



For more tips, please review the Summer Food Service Program’s Monitor’s Guide:

<http://www.fns.usda.gov/sites/default/files/MonitorsGuide.pdf>